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INFORMATION DISCLOSURE STATEMENT BY APPLICANT

(use as many sheets as necessary)

Complete if Known

Application Number	10/661,606
Filing Date	September 15, 2003
First Named Inventor	Joseph KANNER et al
Group Art Unit	1655
Examiner Name	GITOMER, RALPH J
Attorney Docket Number	25629

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OTHER PRIOR ART – NON PATENT LITERATURE DOCUMENTS			
Examiner Initials	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial symposium, catalog, etc.) date, page(s), volume-issue number(s), publisher, city and/or country where published.	T ²
RG	15	Aakermann et al. "Enzymatic Hydrolysis of Esters of Alkali Labile Carotenols", Biocatalysis and Biotransformation, 13: 157-163, 1996.	
	16	Breithaupt et al. "Carotenol Fatty Acid Esters: Easy Substrates for Digestive Enzymes?", Comparative Biochemistry and Physiology, Part B, 132: 721-728, 2002.	
	17	Zorn et al. "Enzymatic Hydrolysis of Carotenoid Esters of Marigold Flowers (Tagetes Erecta L.) and Red Paprika (Capsicum Annuum L.) by Commercial Lipases and Pleurotus Sapidus Extracellular Lipase", Enzyme and Microbial Technology, 32: 623-628, 2003. Abstract, P.624, § Joining l-h & r-h Col., § Joining P.625, 626.	
	18	Liu et al. "Enzymatic Hydrolysis, Extraction, and Quantitation of Retinol and Major Carotenoids in Mature Human Milk", Journal of Nutritional Biochemistry, 9(3): 178-183, 1998. Abstract, Fig.1, § Joining P.180, 181.	
	19	Santamaria et al. "Selective Enzyme-Mediated Extraction of Capsaicinoids and Carotenoids From Chili Guajillo Puya (Capsicum Annuum L.) Using Ethanol as Solvent", Journal of Agricultural and Food Chemistry, 48(7): 3063-3067, 2000. Abstract, § Joining l-h & r-h Cols. on P.3064.	
	20	Breithaupt "Enzymatic Hydrolysis of Carotenoid Fatty Acid Esters of Red Pepper (Capsicum Annuum L.) by A Lipase From Candida Rugosa", Verl. d. Zeitschrift f. Naturforschung, 55(11-12): 971-975, 2000.	
	21	Perez-Galvez et al. "Incorporation of Carotenoids From Paprika Oleoresin Into Human Chylomicrons", Br. J. Nutr., 89(6): 787-793, 2003. Abstract.	
	22	Kanner et al. "Carotenoids Extraction From Orange Peel by Treatment With Enzymes and D-Limonene", Int. Fruchtsaft Union, 18: 219-225, 1984.	
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	24	Lindstrom et al. "Concerted Action of Human Carboxyl Ester Lipase and Pancreatic Lipase During Lipid Digestion In Vitro: Importance of the Physicochemical State of the Substrate", Biochim. Biophys. Acta, 959(2): 178-184, 1988. Abstract.	
	25	Breithaupt et al. "Carotenoid Esters in Vegetables and Fruits: A Screening With Emphasis on β-Cryptoxanthin Esters", J. Agric. Food Chem., 49: 2064-2070, 2001.	
	26	Orlich et al. "Candida Rugosa Lipase Reactions in Nonionic W/O-Microemulsion With A Technical Surfactant", Enzyme and Microbial Technology, 28: 42-48, 2001. Abstract.	
	27	Martin et al. "Yellow Pigments of Dioscorea Bulbifera", Journal of Agriculture and Food Chemistry, 22(2): 335-337, 1974. Abstract, P.335, r-h Col., 1st §, P.337, r-h Col., 3rd §.	
	28	Salo-Väänänen et al. "Simultaneous HPLC Analysis of Fat-Soluble Vitamins in Selected Animal Products After Small-Scale Extraction", Food Chemistry, 71(4): 535-543, 2000. Abstract, P.535, l-h Col., Lines 1-4, P.536, l-h Col., last §, P.537, r-h Col., 2nd §, P.538, l-h Col., Lines 8-10, Fig.2.	
Signature	RG-GITOMER		Considered 8/22/06

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